

Variable capacity tank B0



The variable capacity tank B0 is often described as 'starter kit'. It is, however, also utilised by advanced users for small quantities. Its outstanding price-performance ratio and handy size have made it so popular that the 'B0' is now being used all over the world.

Thanks to its floating lid (accessory) the tank's volume always adapts itself to the actual content and locks the tank up properly. The tanks have a strengthening rim. The flat base ensures high stability, characteristic of all Speidel tanks.

APPLICATION RANGE (PRESSURELESS)

- Storage
- Maturation
- Fermentation

Ideal for

- Wine
- Must



Storage rack for more convenient handling can be found in the accessories on page 186

Perfect surfaces – and what you see here is only the outside!





STANDARD EQUIPMENT FOR VARIABLE CAPACITY TANK BO

- For non-pressurized use
- AISI 304 stainless steel, outside and inside surface IIIId (2R)
- Open tank top with strengthening rim
- Flat tank bottom
- External litre scale

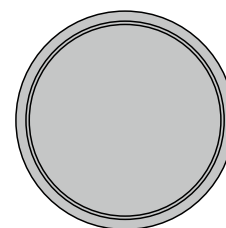
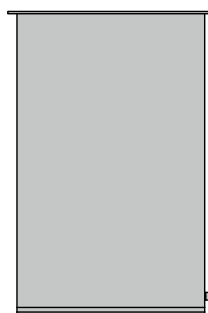
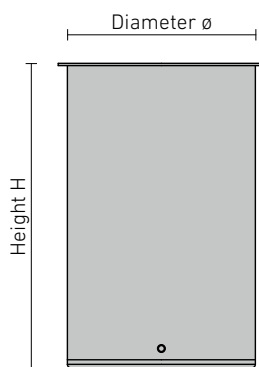
Width of rim

- Up to 290 litres capacity = approx. 17 mm
- From 650 litres capacity = approx. 42 mm

Racking outlet

- Up to tanks of 550 mm \varnothing internal thread G 3/4" (BSP) with plastic blank bung
- From tanks of 630 mm \varnothing external thread G 1" (BSP) with plastic blank bung

ABMESSUNGEN IMMERVOLL-TANK BO



Capacity litres	\varnothing mm	H mm	Order No. loose
110	440	765	BO -044 -0110
220	550	999	BO -055 -0220
290	630	999	BO -063 -0290
650	820	1,328	BO -082 -0650
1,100	1,000	1,493	BO -100 -1100
1,600	1,200	1,493	BO -120 -1600

Variable capacity tank F01 / F02



Speidel's variable capacity tanks always adapt to the amount of liquid they contain. The floating lid ensures that no air comes in. This way oxidation stands no chance.

Our popular variable capacity tanks have been established and proven in many ways. Like all Speidel tanks they are top-quality. They can be used as storage tanks or fermentation tanks.

APPLICATION RANGE (PRESSURELESS)

- Storage
- Maturation
- Fermentation

Ideal for

- Wine
- Must

Access of air not permitted!
Floating lid that serves as a
seal to keep air outside,

Simply breathtaking



STANDARD EQUIPMENT FOR VARIABLE CAPACITY TANK F01 / F02

- For non-pressurized use
- AISI 304 stainless steel, surface III d (2R), marbled outside
- Tank open on top with strengthening rim
- Vaulted tank bottom
- External litre scale
- Standing on three legs

Width of rim

- Up to 300 litres capacity = approx. 17 mm
- From 530 litres capacity = approx. 42 mm

Racking outlet F01

- Up to tank- \emptyset 550mm internal thread G3/4" with plastic bung
- From tank- \emptyset 630mm external thread G1" with plastic bung

Bottom outlet F01

- Up to tank- \emptyset of 550 mm total outlet neck internal thread G3/4" (BSP) with plastic blank bung
- From tank- \emptyset of 630 mm bottom outlet neck external thread G1" (BSP) with plastic blank bung

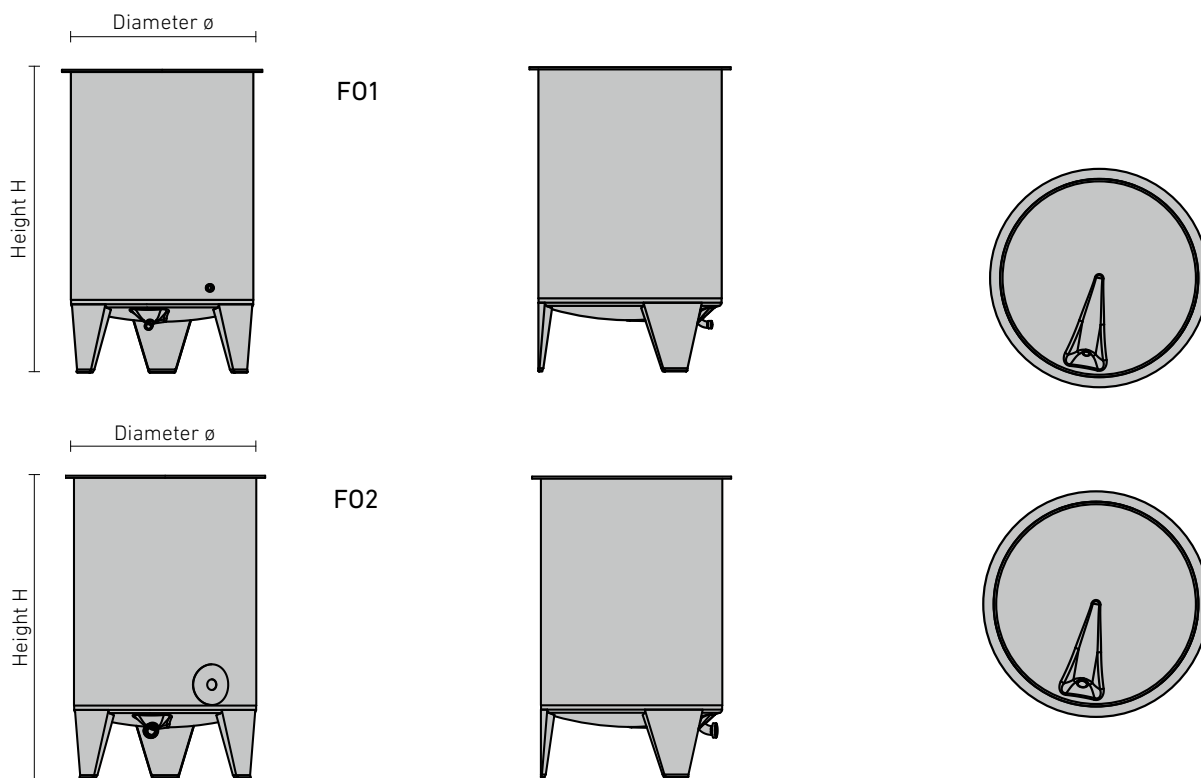
Racking outlet F02

- Plain surface with drilled hole \emptyset 48 mm (to hold flap valve Gr. 37 or weld-on thread NW40, NW50 DIN 11851)
- In case of \emptyset 630 mm reinforcement moulded out of the tank's casing
- In case of \emptyset 820 mm with welded-on reinforcing plate

Bottom outlet F02

- Total outlet neck with external thread NW 40 DIN 11851

DIMENSIONS OF VARIABLE CAPACITY TANK F01 / F02



Capacity litres	H mm	ø mm	Order No. F01	ø mm	Order No. F02
220	1,382	550	F01 -055 -220	-	-
300	1,384	630	F01 -063 -300	630	F02 -063 -300
530 *	1,361	820	F01 -082 -530	820	F02 -082 -530
675 *	1,620	820	F01 -082 -675	820	F02 -082 -675
910 *	2,109	820	F01 -082 -910	820	F02 -082 -910

* Also deliverable with the useful PE-base for transportation and storage instead of sturdy legs (see page 186)

Variable capacity tank FO



Not everyone is able to manufacture variable capacity tanks that are truly round and truly leak-proof. However, Speidel can! It is our tanks' unique quality that makes the difference. Thanks to their strengthening rim and perfect finishing our tanks are never in a tight spot!

Thanks to its perfect roundness the floating lid (accessory) fits perfectly and makes the tank absolutely air-tight. This accuracy makes our variable capacity tanks one-of-a-kind.

Due to individual equipment options such as floating lid, crane or mash door the FO is truly versatile and multi-functional.

APPLICATION RANGE (PRESSURELESS)

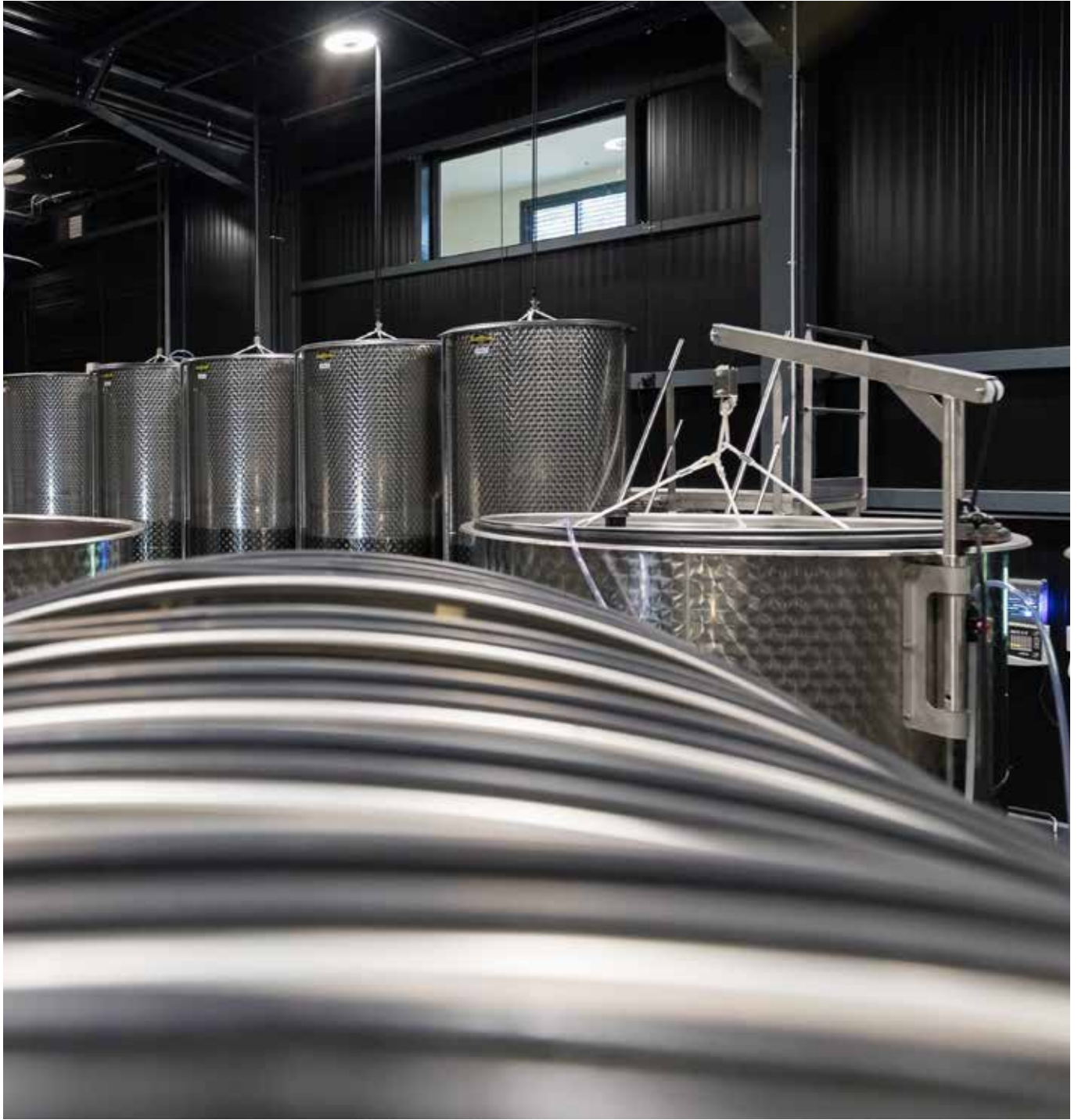
- Storage
- Maturation
- Fermentation
- Mixing

Ideal for

- Wine
- Must
- Mash

Tanks made with passion





STANDARD EQUIPMENT FOR VARIABLE CAPACITY TANK FO

- For non-pressurized use
- AISI 304 stainless steel, surface IIIId (2R), marbled outside
- Open tank top with strengthening rim, width of rim approx. 42 mm
- Standing on three legs
- External litre scale






Racking outlet

- Reinforcing plate with drilled hole \varnothing 48 mm (to hold flap valve Gr. 37 or weld-on thread NW 40 and NW 50 DIN 11851)

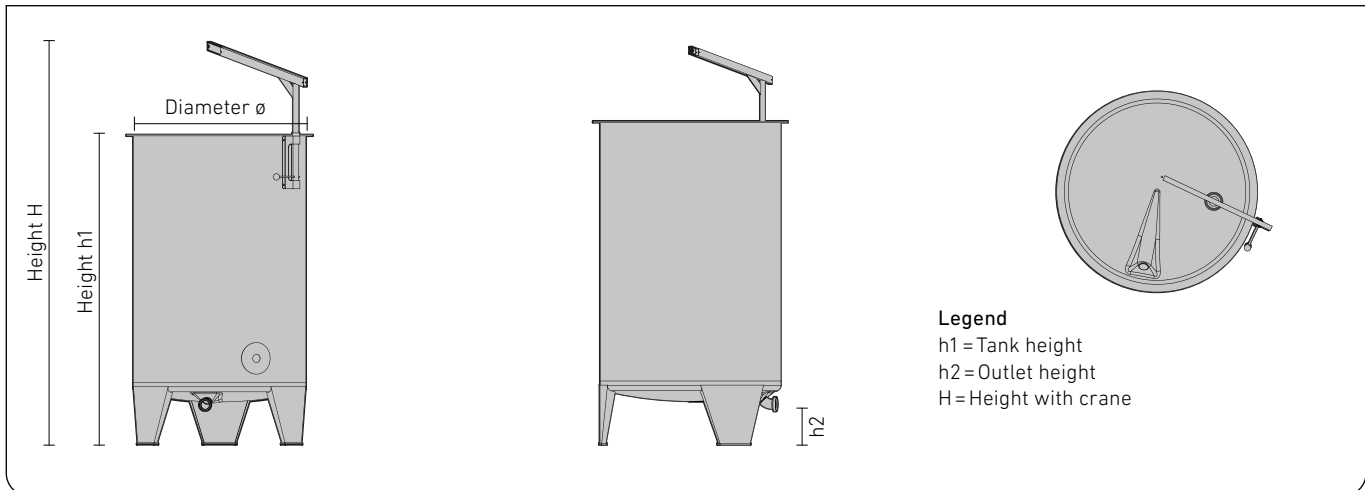
Bottom outlet

- Vaulted, stable tank bottom with integrally moulded forward down-slope for complete draining, bottom outlet neck with external thread NW 50 DIN 11851
- From \varnothing 2,200 mm located in bottom centre with forward drawn discharge pipe and outlet neck with thread NW 50 DIN 11851

SET-UP EXAMPLE FOR VARIABLE CAPACITY TANK FO

Item	Order No.
 <p>Variable capacity tank FO-140-2200 litres · h1 = 1,841 mm, H = 2,391 mm · Standard equipment as on page 15</p>	FO-140-2200
 <p>Racking outlet (page 175) · With mounted flap valve Gr. 37</p>	KA-120I
 <p>Bottom outlet (page 175) · With disc valve NW50 DIN 11851</p>	64945
 <p>Floating lid (page 168) · With inflatable sealing tube (natural-coloured / transparent), air pump and pressure gauge · Additional costs for floating lid with white sealing</p>	SD-180C SD-180I
 <p>Crane with cable for floating lid (page 168)</p>	GA-17HA

DIMENSIONS OF VARIABLE CAPACITY TANK FO



VARIABLE CAPACITY TANK FO

Capacity litres	∅ mm	h1 mm	h2 mm	H mm	Order No.
1,100 *	1,000	1,791	210	2,216	FO- 100- 1100
1,600 *	1,200	1,831	230	2,356	FO- 120- 1600
2,200	1,400	1,841	240	2,391	FO- 140- 2200
3,300	1,400	2,579	240	3,129	FO- 140- 3300
2,850	1,600	1,873	225	2,513	FO- 160- 2850
3,850	1,600	2,361	225	3,001	FO- 160- 3850
4,800	1,600	2,861	225	3,501	FO- 160- 4800
5,800	1,600	3,361	225	4,001	FO- 160- 5800
6,800	1,600	3,849	225	4,489	FO- 160- 6800
7,700	1,600	4,379	225	4,989	FO- 160- 7700
8,700	1,600	4,849	225	5,498	FO- 160- 8700
9,700	1,600	5,337	225	5,977	FO- 160- 9700
3,700	1,800	1,883	225	2,558	FO- 180- 3700
4,900	1,800	2,371	225	3,046	FO- 180- 4900
6,100	1,800	2,871	225	3,546	FO- 180- 6100
7,400	1,800	3,371	225	4,046	FO- 180- 7400
8,600	1,800	3,859	225	4,534	FO- 180- 8600
9,800	1,800	4,359	225	5,034	FO- 180- 9800
11,000	1,800	4,859	225	5,534	FO- 180- 11000
12,200	1,800	5,347	225	6,022	FO- 180- 12200
4,500	2,000	1,913	225	2,613	FO- 200- 4500
6,000	2,000	2,401	225	3,101	FO- 200- 6000
7,600	2,000	2,901	225	3,601	FO- 200- 7600
9,100	2,000	3,401	225	4,101	FO- 200- 9100
10,600	2,000	3,889	225	4,589	FO- 200- 10600
12,200	2,000	4,389	225	5,089	FO- 200- 12200
13,800	2,000	4,889	225	5,589	FO- 200- 13800
15,200	2,000	5,377	225	6,077	FO- 200- 15200
6,000	2,200	2,240	225	2,970	FO- 220- 6000
8,000	2,200	2,740	225	3,470	FO- 220- 8000
9,800	2,200	3,240	225	3,970	FO- 220- 9800
11,700	2,200	3,740	225	4,470	FO- 220- 11700
13,500	2,200	4,240	225	4,970	FO- 220- 13500
15,500	2,200	4,740	225	5,470	FO- 220- 15500
17,500	2,200	5,240	225	5,970	FO- 220- 17500
19,000	2,200	5,740	225	6,470	FO- 220- 19000
7,200	2,400	2,280	225	3,085	FO- 240- 7200
9,500	2,400	2,780	225	3,585	FO- 240- 9500
11,500	2,400	3,280	225	4,085	FO- 240- 11500
14,000	2,400	3,780	225	4,585	FO- 240- 14000
16,000	2,400	4,280	225	5,085	FO- 240- 16000
18,500	2,400	4,780	225	5,585	FO- 240- 18500
20,500	2,400	5,280	225	6,085	FO- 240- 20500
23,000	2,400	5,780	225	6,585	FO- 240- 23000
25,000	2,400	6,280	225	7,085	FO- 240- 25000

Option: Tank contact parts made of AISI 316 stainless steel
Surface IId (2R), marbled outside
Extra charge to basic version on request

* Also deliverable with the useful PE-base for transportation and storage instead of sturdy legs (see page 186)